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RECIPE BOOK.

Nov⁶⁰ 13th.

1856

Charles Ellice

Colonel. 24th Reg^t.—

Brandy Butter.. Brandy

an excellent Sauce for Plum-Pudding.

$\frac{1}{4}$ ^{lb} of Butter to be beaten with a wooden spoon in a basin till it appears like thick cream, then add $\frac{1}{4}$ ^{lb} of lump sugar. — then add a glass of Brandy and a glass of sherry — Mix it well with the flagellated butter and sugar adding a small quantity at a time. —

Balbinnie Sauce Cold ^{for} Pheasant.

Glenquish.

Oct. 1656

Take a mustard spoonful of mustard, a little salt
1 Table spoonful of salad oil — a little shallot, finely
chopped — rub the whole up, and mix well together
then add one Table spoonful of Vinegar — 2 Table
spoonfuls of Mushroom catsup, and a little Harvey.

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How to fatten the very leanest and scraggiest of. Poultry

Put the fowls in a coop with curtains, to drop over the front, so that they are kept in total darkness, excepting when they are feeding, when the curtains must be thrown up. — Keep the coop very clean. — Feed them four times a day on Oat-meal, and coarse brown sugar, with just enough Kitchen Stuff to make it into a solid Paste. — Leave the food before the fowls for a quarter of an hour: only. & then take it away, being careful that not a grain remains, and that the curtain is put down. — Leave some milk always with them, so that they may drink when they please. Skim milk will do, but no water! 10 days ought to fatten them. — if not, wait a fortnight, and kill them off. Brown sugar

How to follow the

easy, common and dangerous

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at least one third, to the quantity of meal. When
turned out of the coop at the end of the fortnight,
the change in the appearance of the fowls will
excite great astonishment! -

June. Oct 1856.

How To Make Bread

Excellent White Bread without

YEAST

Take $2\frac{1}{4}$ lb of Flour.

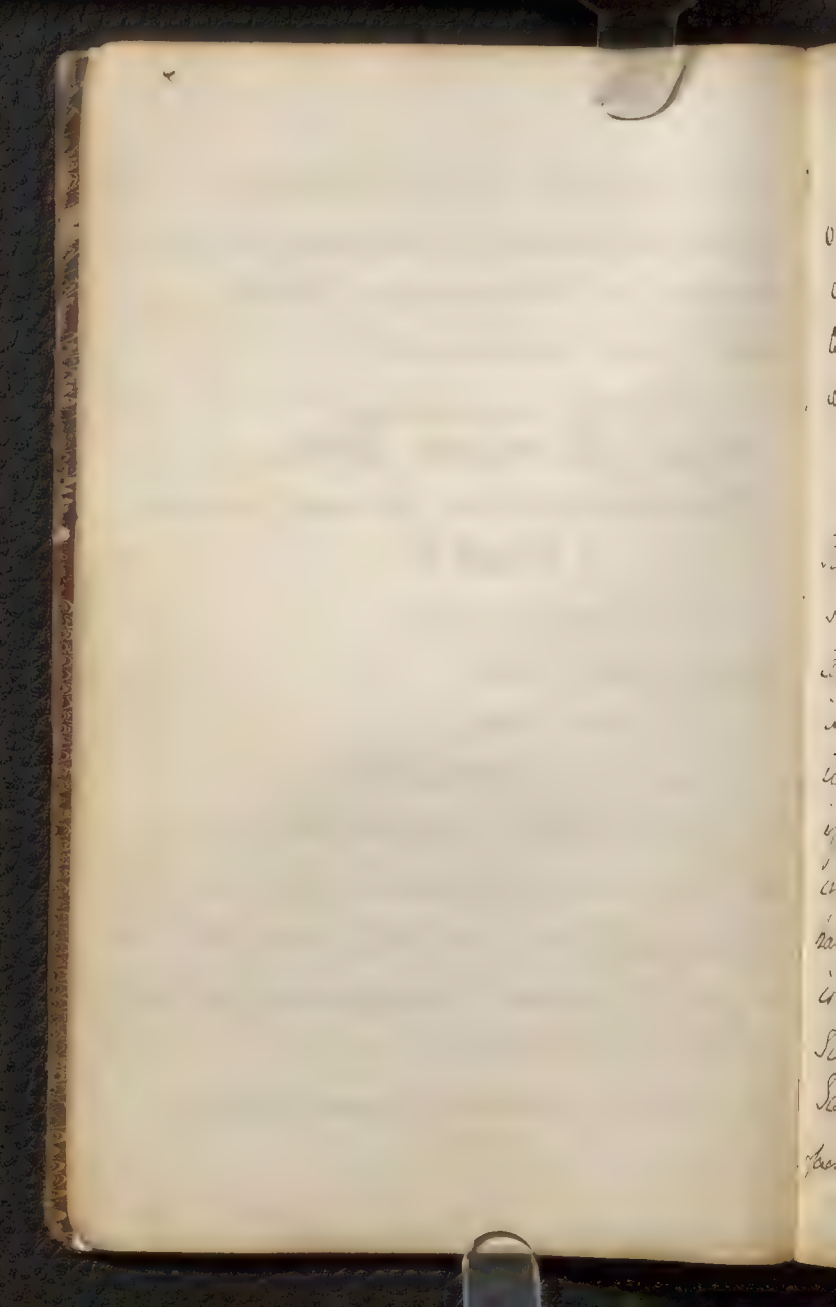
$\frac{1}{2}$ ounce of Soda

$\frac{1}{2}$ oz of Tartaric Acid.

Mix well together - add one table spoonful of
Salt - & mix with Sweet Milk - then bake away.

The same recipe with three parts white Flour
and one of oat meal. makes a very good sort of
Whitey Brown Bread. -

Chen Square.



How To Raparize

or make Waterproof all kinds of Capes Plaid
and other articles of wearing apparel - so as
to render the wearers independant of Umbrella.
which indeed in Windy weather are worse
than Useless.

Take 1 oz of Sugar of Lead, dissolved in one
Pint of Water - Soak the Cape in the Oz of
Lead, remove in one pint of Water - Then
it then Soak it in the Sugar of Lead - Turn
it before it is dry, and once dry! wet it
if you can! Envelop yourself
in the article raparized, and in place of
having to wait under shelter till the storm
is over, you may brave the heaviest shower.
Sit under a Pump! or even venture out in a
Scottish mist without getting the least wet, and the
fact that the faster it rains the drier you become makes this rain
truly invaluable! -

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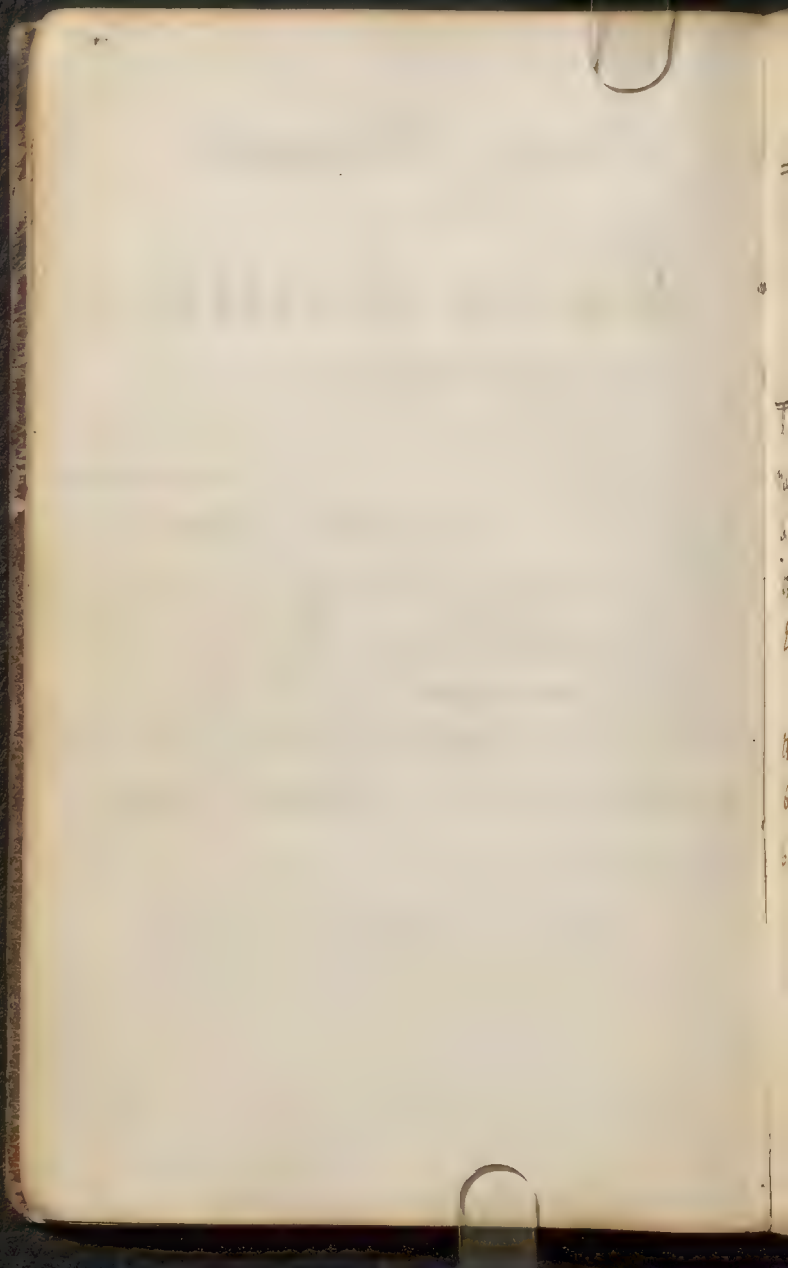
Bath Receipt for a Sally Lunn.

To $3\frac{1}{4}$ ^{lb} of flour, add the yolks of two Eggs
and 2 oz of fresh Butter, with $\frac{1}{2}$ a teaspoonful
of fine S. . . . Mix these with milk. —

Be very careful not to make it bitter with
yeast — and the Dough should not be so
light as your bread dough. —

Bake it in the tin for the purpose,
and then cut it in slices and serve it
up very hot.

Glenquich Nov. 3. 1856



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A most Excellent Sauce for Beetroot.

Take a small tea spoonful of good mustard and mixed well with a little salt. Add Salad oil a little and keep stirring it well, till you get the quantity required. Then add a little ~~Red~~ Vinegar. - It is fit for use immediately. -

Great care must be taken in boiling the Beetroot; which otherwise will lose its brilliant colour. Previous to which it must be carefully washed. -

Glasgow, 18th Nov 1811

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Plum Pudding

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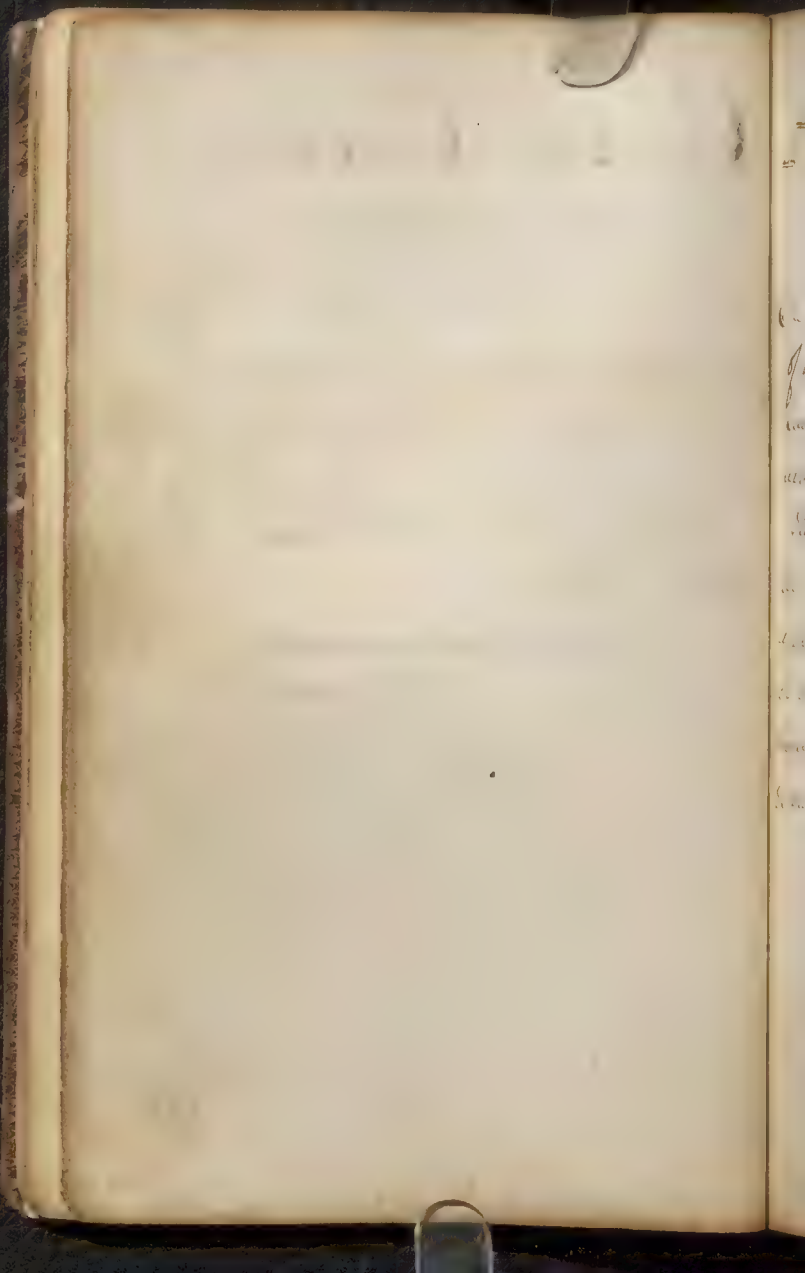
prescribed by

Father. Elluc..

Take $\frac{3}{4}$ ^{lb} of Suet. and after that add
rather more than the same quantity of
flour. - Then $\frac{3}{4}$ ^{lb} of best raisins stoned

To which please to add a little salt..
Mix all these together with a little
cow's milk - and boil it in a cloth for
two hours and a half.

Chengrich. Oct. 31. 1256



Apple and Cream in a Mould.

One oz. of Sacchar dissolved in $\frac{1}{2}$ a pint
of Water. strain it and add $\frac{1}{2}$ a pint of
cream, a little Sugar, and the Juice of a Lemon,
with a little Essence of Agnelli to perfume it.
Stir the Mixture as you mix it, but
at last mix it - put the Cream into a mould
and is more gradually, stir it at a time
or the better will break the Cream. For it
should be in the middle of the Mould and
remain so when served up.

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Gold Cream.

One Oz: of Spermacetti.

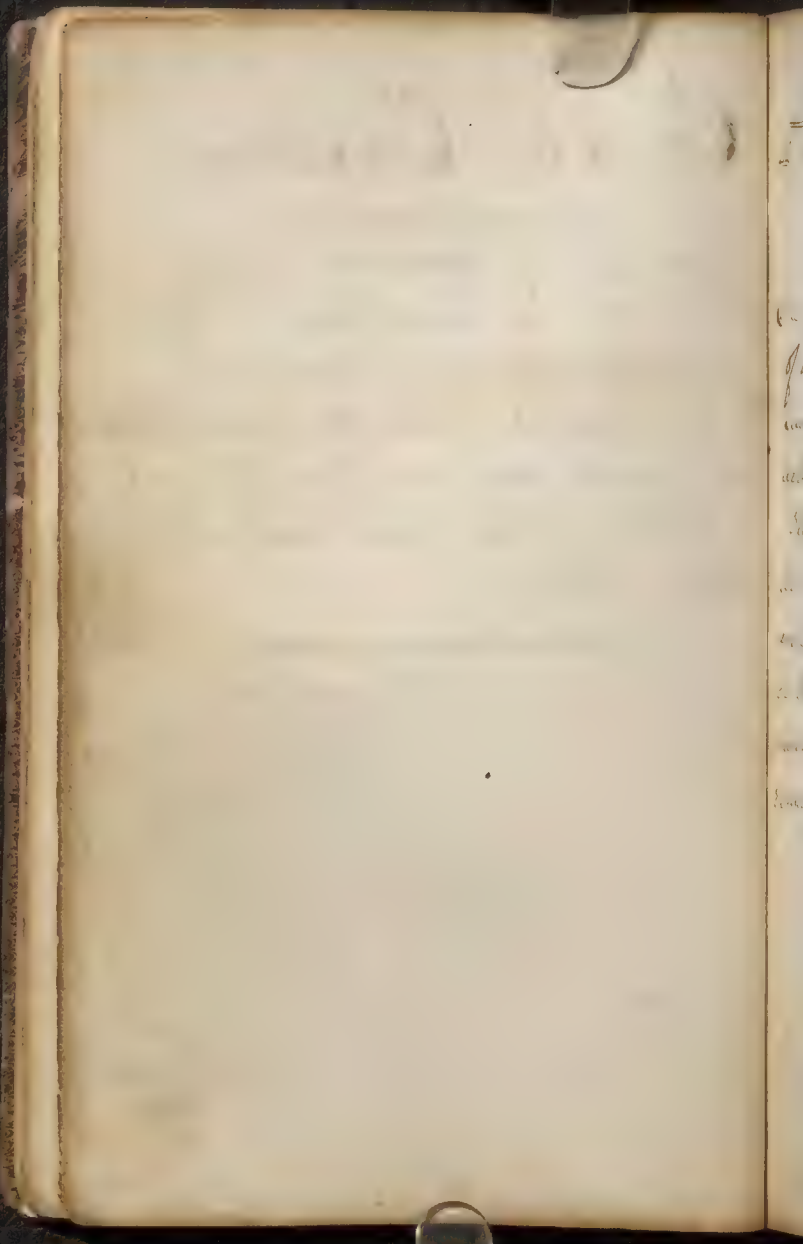
One Oz of White Wax.

Six Oz: of Oil of Almonds.

To be dissolved before the fire; then
pour gently into a Pint of Rose Water
— beating it the whole time with a
silver Fork.—

Mr Russell Ellicott.

Brickendonbury—



Apple and Cream in a Mould.

One oz. of Cream mixed in wth a pint
of Water. strain it and add up a pint of
cream, a little Sugar, and the Juice of a Lemon,
with a little Horn of Asafoetida dissolved.
Stir the Mixture as you mix it, but
at last wth a Spoon put the Cream into a mould
and a more quantity of Sugar at a time,
or the better will break the Cream. For they
should be in the Mould. If the Mould will
remain so when served up.

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Apple Cake

One Pound of Apples picked, quartered & core
 one Pound of Sugar beat in a quarter of a
 pint of Cold Water with the juice and
 peel of a Lemon and a little Sliced orange.

The sugar to be added to the apples and
 boiled till it becomes stiff. —

Put it into a Mould if the Mould is
 hollow in the middle, you may put a
 cream made of yolk of egg, cream, lemon
 put a Sugar into it, or if not a custard
 may be put in the dish round the
 Apple. —

Gloucester, June 8th 1797.

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Wild Duck

Sauce.

Two table-spoonfuls of good sherry, &c.

Two ditto of Harvey or Reading Sauce

Two spoonful of Mustard

Two ditto of Black Pepper

Two ditto of Cayenne Pepper

Two ditto of Salt

Two large Claret glasses of Port Wine

The Juice of half a Lemon.

It should be served up at dinner
in a sauce pan quite hot.

Glyndole. Jan 1887

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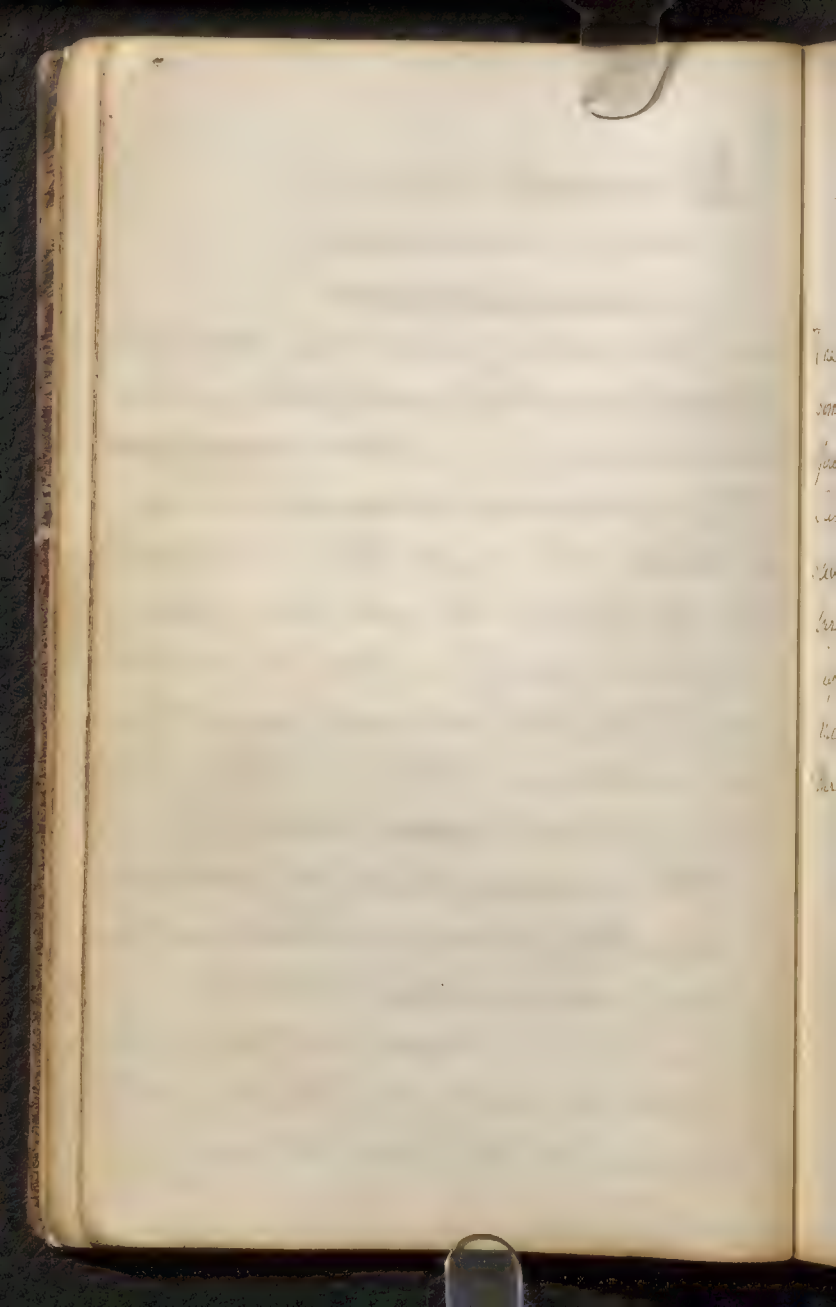
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Pin:

Biscuit Ice..

Strongly recommended..

Take the yolks of eight eggs and $\frac{1}{2}$ lb
of Sugar - mix them well together - Beat
them well with a wooden spoon - & add
to them afterwards as much water as
the whites of the eggs, then put the mix-
ture on the fire to cook as a cream,
& when it is thick upon the wooden
spoon, throw it into and pass it through
into a basin - Take a whip and
whip it up as a cream - add to it
 $\frac{1}{2}$ lb of cream already whipped & mix
it altogether 12 grains of Vanilla & 5 oz's
of Sugar passed through Marlin -
Put it into a Mould that shuts close
it with Ice & Salt. the latter in abundance
& in 2 hours it will have taken the form of the
Mould



An Excellent Salad.

The yolks of two hard eggs well beat up, with
some salt and mustard, one spoonful of Vinegar,
four spoonfuls of salad oil. Chop up some
Turneps (cavies) - and add it all to the
sauce, and then cut up the lettuce into
large pieces and the same as the sauce
up - before the salad is cut up you
must mind to stir up the sauce with the
fork in it, and then stir it all together

Ham Toast

Put a lump of butter on a slice from the side
of a small egg, melt it, break in 2 eggs, stir
them in it till it becomes thick. - You
must put in another slice from a little chopped
Ham with a little good stock.

Now pour toast under without and over
it is - Sprinkle on the egg first and then the
Ham, sprinkled thick over the egg.

To do it French or Turky.

A. teaspoonful of Cayenne.

Do of Salt.

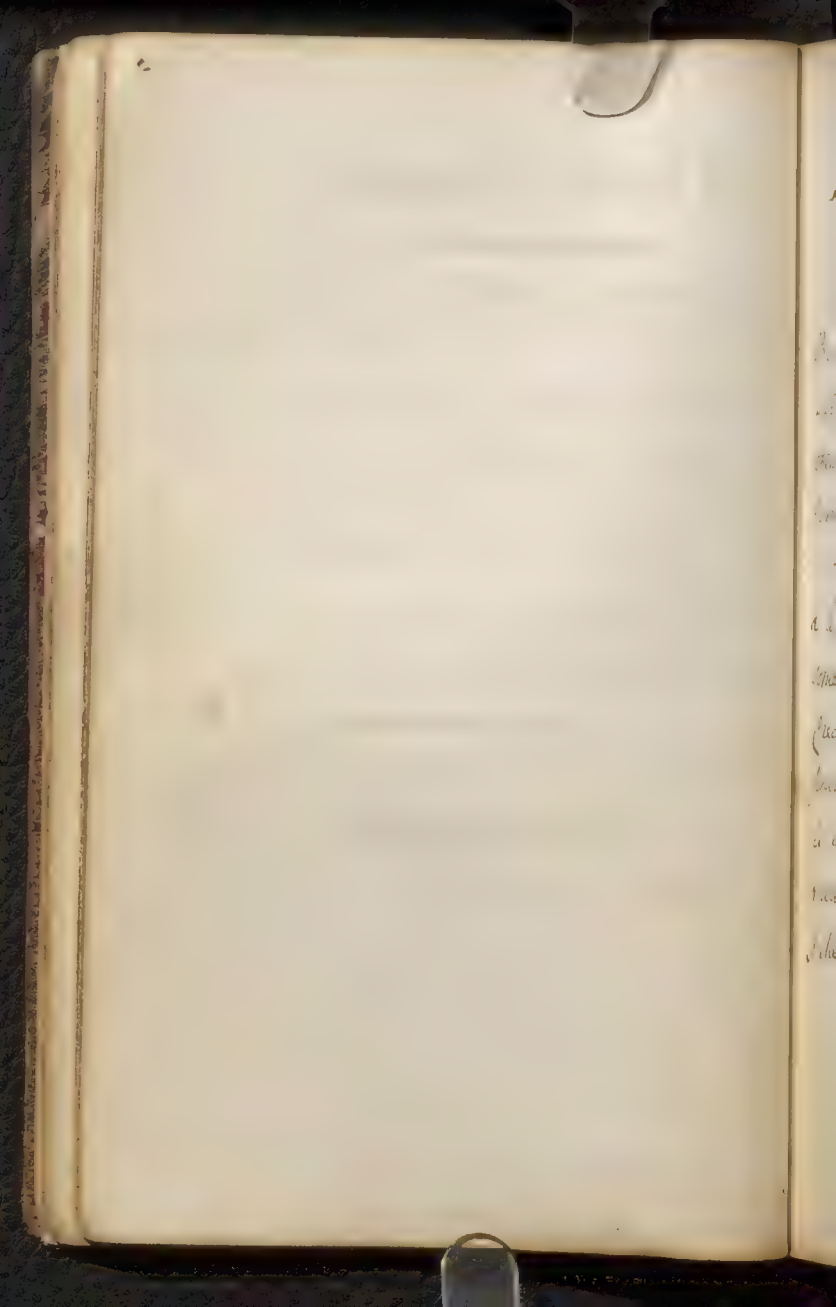
Do of Mustard.

Do of Harvey Sauce.

Do of Salsed Oil 1/2 a do.

Leaves - mixers a little white pepper - rub it into the
toast - boil it 2 hours the rest over.

Glynda.



Apple and Arrowroot Pudding

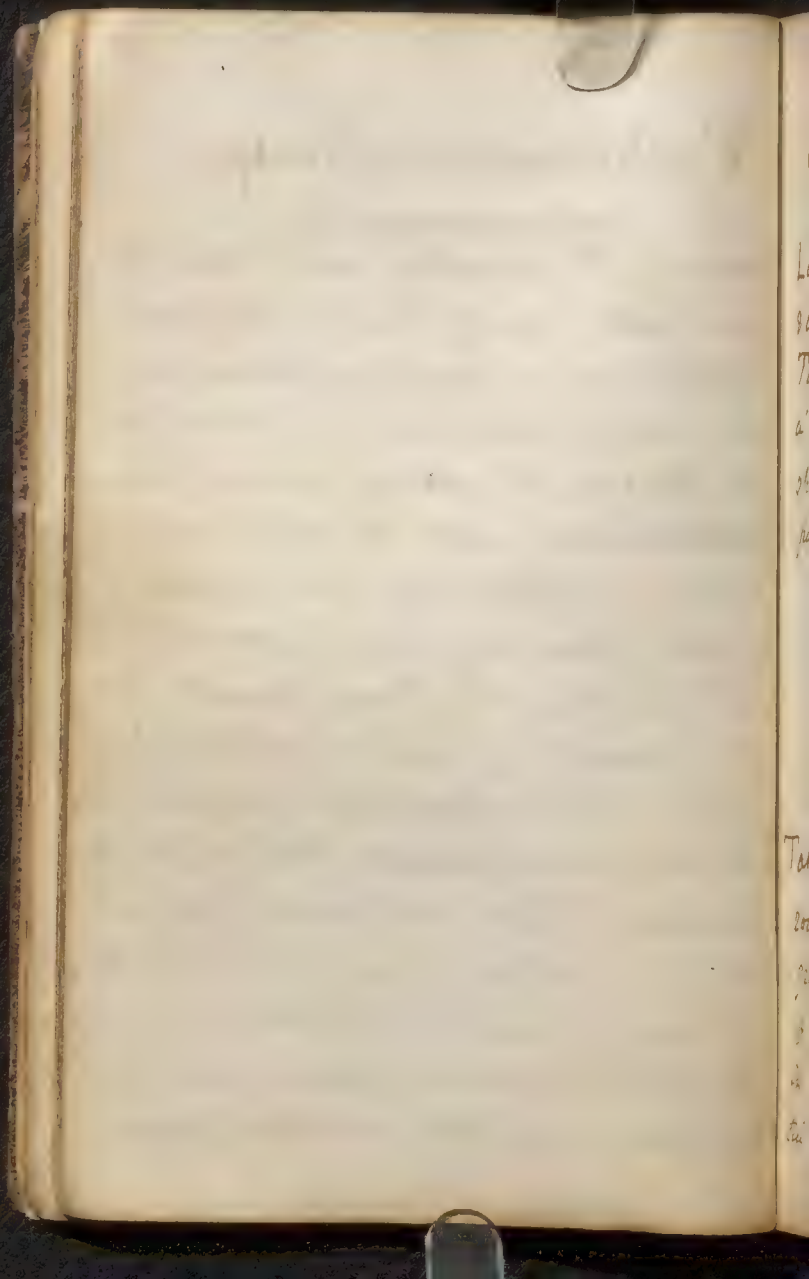
Butter a 2^d class. Sifted Lin, take good.
Sifted, divide out them in quarters, and stir
them very regularly in the Dish with Whisk
Frequently, and pour over Sugar as follows.

Let the dish be well full & apples add
a little fresh butter over them. Next make
some Arrowroot very thick in the Milk and
Cream - A little Lemon Peel in it and
pour it over the apples quite hot, bake this
in a moderate Oven; When done put over
moderate Sugar over it and glaze with the
Zalmancher.

Not much use in India. Some afraid
forgot there was no fish.

Fisherman's Soup.

Melt a $\frac{1}{4}$ lb of butter in a Stew Pan
and add 6 oz: of Flour - Stir well
together over a slow fire - when cool
add one g^l of Milk - & 2 g^ls of Stock - stir
over the fire till boiling having previously
filleted & soles - add the bones and
Simmering: to the Soup. with 4 cloves.
1 blade of Mace - 8 bay leaves. 12 cornucup of
Es: of Anchovy. 1 Do Harvey Sauce - $\frac{1}{2}$ a
Salt 1 cornucup of Cayenne a little Sugar
- salt. let the whole boil quickly at
the corner for 10 minutes keep fire it over
Simmered - Cut each of best of sole into
6 pieces. Put into Stew Pan
with half a handful of pickled, and. Put
the soup & bones & and serve over the fish
boil again 10 minutes add a gill of cream
& it is ready. -



Madeira Pudding

Line a Pie dish with Puff Paste
 & a layer of Apricot Jam & an inch thick
 Take the yolks of 4 eggs - 2 glasses of Sherry
 a tea cup full of good cream - a table
 spoonful of Sugar - Mix all together
 put it into the Pie Dish & bake it -
 W^m R. Ellier.

Quite Excellent.

Cheese Straws

Take a small piece of Puff Paste and
 roll it out thin; spread over it some
 grated Parmesan Cheese, cayenne, pepper
 & salt - roll it out once or twice - cut
 it in narrow strips, & bake on a
 tin baking sheet. to be served with any hot
 Glaze

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Apricot Soufflé.

Prepare Flour as for a common Soufflé but put no Eggs in it; mix Apricot-Jam and a few rounded Ratifiers to flavour it. — The mould of crust to be baked first in the usual way, made rather more solid than Tart Crust.

Place Apricots cut in halves round the Top.

Rice Cake.

6 Oz: of Ground Rice finely sifted
 6 Oz of Flour dried & sifted — one Pea
 of loaf Sugar sifted very fine — 9 yolks of Eggs
 & whites well beat. The Peel of a lemon grated
 Mix it all together & beat it 15 or 20 hours or until
 it becomes quite light — Half an hour will do

Sausages

- 2 ^{lbs} ~~seer~~ of Beef or Mutton
 2 ^{lbs} ~~seer~~ of Suet chopped fine
 4 table spoons full of anchovy sauce
 4 raw eggs.
 1 table spoonful of black pepper
 1 desert dish of salt.

2 nutmegs ground and a small quantity of dried parsley & thyme.

When the meat has been put into skins the sausages should be put into boiling water for three minutes. For as required.

When made of mutton the small ones should be taken from the cauldron.

To make a Sausage of Mutton & Pork
 a piece of Canada Bacon & some
 oil of sweet marjoram will do.

drawing should be free, say a sheet over
with a solution of drawing.

line Po Enriele water to be given to the artist.

It is necessary that the picture should be
drawn in the first instance, and made

with a view to the drawing of the
picture, and then to the application

of the picture to the drawing, and then to the
drawing of the picture, the latter being the

first step, and the drawing of the picture
the second, and the drawing of the picture

the third, and the drawing of the picture
the fourth, and the drawing of the picture

the fifth, and the drawing of the picture
the sixth, and the drawing of the picture

the seventh, and the drawing of the picture
the eighth, and the drawing of the picture

the ninth, and the drawing of the picture
the tenth, and the drawing of the picture

Sausages

- 2 ^{lbs} ~~seer~~ of Beef or Mutton
 2 ^{lbs} ~~seer~~ of Suet chopped fine
 4 table spoonfuls of anchovy sauce
 4 raw eggs.
 1 table spoonful of Black Pepper
 1 desert ditto of salt.

2 nutmegs ground and a small quantity of dried parsley & thyme.

After the meat has been put into skins the sausages should be put into boiling water for three minutes. Fry as required.

When made of mutton the meat should be taken from the car-

To be served with the following sauce
 a piece of bread & butter
 oil of olive & a little salt & pepper.

during the process, my method can
 with a solution of lime, &c.

To insure better painting, &c.

It is necessary that the painting be done
 with a fine brush, &c.

It is also necessary that the painting be done
 with a fine brush, &c.

These two ways, the latter being preferable.

First, the picture is painted on a
 picture paper, &c.

Second, having poured the paint
 into a flat dish, &c.

Through the fluid so that the
 surface may be thoroughly wet.

Then, carefully, when a flat surface
 is obtained, &c.

It is also necessary that the painting be done
 with a fine brush, &c.

We wish for it in the spring of 1874, but
 it is not possible. Baltimore is a very
 large city and we have been there together
 for two or three years. The same
 night should be visited with some time
 enough in water and at sea day after
 the first of the month.

Varnish Blacking for Boots & shoes.

2 oz of Gum Arabic, 3 ounces of Sugar
Candy, each mixed separate in a
wine glass, and when dissolved
put into a wine glass of the best
Japan ink, a pint of water, add
a small wine glass of spirits of
wine to make the mixture firm
when put on the Boot.

Another — 2 wine glasses full
of 1200 wine. 200 of japan ink.
103 of spirits of wine, 100 of Sugar
Candy. 100 of gum arabic finely
powdered. $\frac{1}{2}$ oz of the best Black sealing
wax finely powdered, put all in a basin,
place it in a Stewpan of water, & boil
it till it dissolves. Then strain off.

Varnish Blacking for Boots & Shoes.

2 oz of Gum Arabic, 3 ounces of Sugar Candy, each mixed separate in a wine glass, and when dissolved put into a wine glass of the best Japan ink, a pint of water, add a small wine glass of spirits of wine to make the mixture firm when put on the Boot.

Another — 2 wine glasses full of port wine. 200 of japan ink. 103 of spirits of wine, 100 of Sugar Candy. 100 of gum arabic powder, $\frac{1}{2}$ oz of the best Black Sooting wax fine, powdered, put all in a basin, place it in a saucepan of water, & boil it till it dissolves. then strain off.

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For Cleaning White Leather Buckles
Gloves, etc.

Take one pennyworth of Rock paper-
Clay. 1 lb of Chalk. $\frac{1}{2}$ oz cream of
tartar, $\frac{1}{2}$ oz of talc or mica. 1 oz fine
stone powder. $\frac{1}{2}$ oz of powder is
had $\frac{1}{4}$ lb of starch, to be well
mixed together, & laid on with a
sponge as thin as possible, in the
first place sponge off the dirt
& spot from the leather, &
put them in the sun to dry.

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COOKING IN THE SICK ROOM.

TO THE EDITOR OF THE TIMES.

Sir,—I ask permission to complete a subject which your courtesy allowed me recently to open in your columns—viz., the employment of the Norwegian boxes for the purposes of the sick room. If I may judge from the readiness with which my former suggestion has been adopted, I may believe that what I have now to offer may also be useful; this time, however, in the application of heat instead of the economy of cold.

Every medical man is too familiar with the extreme difficulty of procuring good and fresh liquid animal nourishment for the sick. Beef tea of all other articles of diet the most valuable when rightly made, is, of all others, the worst prepared as it is commonly sent up from the kitchen. The genius of that region cannot let it alone. It must have some flavouring added to it—some kitchen savour, which in the cook's opinion will make it acceptable to the invalid. The other kinds of animal broths, as of mutton, veal, chicken, &c.—all valuable in their turn and in their natural state—are subject to the same interference. And the result is a perpetual warfare between the medical and the culinary professions; in which, I am sorry to admit, the latter generally gets the best of it.

I have hopes, however, now of turning the issue the other way. With one of these boxes the doctor and nurse are able to defy all the powers of the lower regions. It is, in fact, now quite easy for any one, even the most unskilled in the culinary art, to make the most excellent and pure prepara-

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Scrap or Leek Soup

Boil 10 eggs hard - take off
the shells - cut each egg in
half - Cook out the yolks
1. Put the whites on the dish
then take the yolks mixed
with $\frac{1}{2}$ a pound of bread
crumbs, 4 oz of Butter,
some chopped parsley
2 oz. Parmesan cheese,
pepper & salt - pound all
into together - then fill
the whites kept in reserve
for the soup with
this preparation - insert
them over with a knife
and some of the yolks
arrange a line of
on to the dish to serve

in Shrods like Vermicelli
Set the eggs in the oven
for about 20 minutes
that they may be
baked to a light yellow
color. Then pour
the sauce over them
and serve.

Don Pedro

Put up a 'bain-marie'
Cutlets as well as two or
3 Kidneys Butter a
large 'cote-au-lait' -
Place your cutlets in
it with the kidneys
cut in slices in the
centre - cover the
whole with chopped
parsley - salt - pepper -
butter & call - Fry
them gently - when
half done put in about
3 parts of a pint of
white chagnole sauce
use them in soup
the dish being ready

some 'mashed potatoes
with which cover
the top of your dish
about 1/2 an inch
thick. Bake it in
a slow oven -

When done, raise
the top & be sure
to skim all the
grease off! Place
it in your oven
again for a minute
or two & serve it
quite hot -

This is the original
receipt but I think
we make it rather
laine & not
quite so rich

Toasted Cheese

I immerse a gratated cheese
then yolk of an egg -
an small bit of butter,
I take a small bit of
cream & mix a little
pepper & salt to be
stirred over the fire
till it has melted &
then browned sitting
in a hot plate -
over as before the
fire —

These quantities must
depend on the size of
the toasting dish & it
is most important to
get a good toasting cheese.

Chicken Panada

Boil a chicken in
a quart of water
until nearly done;
then skin it, cut
off the white meat
& pound it with a
little of the liquid,
it was boiled in
a thick paste.

Pass it through a coarse
hair sieve, season
it with salt, warm
it all together for a
few minutes but do
not let it boil.

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Noncles au gratin

Put a pint of milk
in a stewpan with
3 ounces of butter, a
little pepper & salt,
set it on the fire
till it begins to simmer,
throw in about 6 ounces
of sifted flour to
thicken the preparation
into a soft 'paste';
Keep stirring over the
fire for about 3 minutes
in which time it will
cease to adhere to the
sides of the pan. Take
it from the fire &

mix melt in 4 whole eggs
and about 4 ounces of
grated Parmesan Cheese.
Butter the cover of a
steepan & put the mixture
on to it; have ready a
steepan of boiling water,
drop the mixture in
in pieces of about the
size of a walnut, let
them simmer for about
10 minutes then drain
them on a sieve of
cloth, then put them
into a deep dish or
suffli lining put sufficient
Espagnole sauce over
them to reach the top
of the dish, sprinkle

some Parmesan cheese
on the top. Put them
in the oven to bake
for about 20 minutes.
Just before sending
to table pass the Ed-
ward salamander over
them & serve.



Indian Curry.

made of Curry powder bought
at Sturbridge's Spice
Square - half of Calcutta,
half of Madras.

Cut some meat / any
thing rather than beef / up small,
taking care to remove all the
fat, a large onion cut up
very small, pour on a the juice
of a lemon, and a large piece of
butter, shake on all the Curry
powder, and place the whole in
a saucepan to stew for 3 hours
keeping the lid on the saucepan,
a little apple added to the
above & stewed with it is an
improvement, & a very little
cream which takes the
place of the Indian
Coconut.

Fried Pie

Take a cold chicken
heartily or any
other game cut it
up into joints & add
pepper & salt a good
quantity. Put it into
a pie dish mixed
potatoes over the
top & bake for an
hour or an hour
& half.

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a Herring Fraze

Pick all the bones out of a
salt herring, divide the flesh
and mix it with mashed
potatoes, pepper & salt, & a
good lump of butter - Take
a boiled onion, finely chop
it and mix with the ~~onion~~
herring; put it in a saucepan
over the fire, stir it till it
brown ~~through~~ through, turn on to
a dish, & smooth round.

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Mix a gill of salad oil, a wineglassful of vinegar, half a pound of bruised red currant jelly, two ounces of pounded white sugar, the juice of two oranges, a large stick of horse-radish grated, and a table spoonful of French mustard.

The horse radish may be left out, & English mustard used instead of French, & Raspberry & currant jelly instead of red currants.

Green Butter

Clean; pound &
 pass about 8 or 9
 Anchovies thro' a
 hair sieve with
 sufficient butter to
 taste, colour with
 spinach or parsley
 green & make into
 pat's.

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La même sorte

On prend du persil,
ciboulette, estragon
carnichon et clâpres
que nous hachons
séparément et très
fin quand de tout
est haché. nous
mélangez avec
safran, de moutarde
de provence et des
cayenne moullé
avec du vinaigre et
la même avec fait
peut se conserver
6 mois. Quand on
veut s'en servir

on prend la quantité
 nous faire dans
 un saladier non,
 mettez du cerfeuil
 et de l'ail et
 un peu de
 moutarde, nous
 servons bien le
 tout et nous
 servons avec le
 poisson ou avec
 la viande froide.

Paris.
 1877

Lentil Soup

The cheapest & best soup, pleasant & nutritious & wholesome need only two articles water & lentils. The Egyptian & lentils are preferable to Italian ones & others. They are never only to be washed soaked & boiled & usually 3 or 4 hours to make the best soup. Possibly no vegetables are required to flavour it as thick it but there is no reason why onions

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carrots or celery
should not be
added —. Celery is
a useful addition
for the alkalies it
gives to purify
the blood, & to cure
the sufferings of
rheumatism.

Potatoe Salad

Take some cold Potatoes
very fine indeed add to it
1 shallot choiced very fine
also 2 tables spoonfull of
oil, 1 table spoon of French
vinegar, pepper & salt to
taste mix thoroughly,
set in a glass dish.
garnish with 1/2 doz
of Truffles.

Pheasant or Pigeon à la - Gilpin

Take 1 the Pigeon or Pheasant
as for boiling put it in a
stew pan with $1/2$ a lb. of
Sliced bacon cut in
squares & about an inch
thick $1/3$ of butter & a clove
of garlic fry all together
over the fire until the
birds become ^{brown} ~~browned~~ all
over then pour off all the
grease add two Portugal
onions & four ripe Potatoes
sliced them in 2 glasses of
Sherry Put the lid on &
set the pan to stew for
about $3/4$ of an hour gently
shaking the birds about

occasionally just before
dishing up add a teaspoon-
ful of small Red Spanish
Peppers.

Ginger Beer

Boil for one hour
 four pounds of Coaf
 sugar four ounces
 of ginger, when cold
 add Juice and pulp
 of six lemons. et
 a quarter of a tea cup
 full of yeast on a
 thick slice of
 toasted bread cover
 the tub or pan with
 a thick cloth for
 two days, then strain
 and bottle will be
 fit for use in three
 days If wished
 stronger add more
 sugar and ginger.
 If wished to be got up

Quickly a leafy sprig
full of green leaves

————— Livergarrie
Lentils

Winter Salad

Boil a nice head of Cauliflower
in salt & water - then cold
of pick with small pieces,
Season with pepper & salt,
arrange neatly in a soup
plate, pour over it a mixture
of Salad oil & Tarragon Vinegar
Mince a few French capers,
also a little Parsley Thyme
& a small piece of Shallot
if liked - The Salad can be
decorated with pieces of
Beetroot cut out with a
fancy cutter

German Salad

The fillets of one Salt Herring
 or Bloaters cooked one
 Anchovie boned - mince
 together very fine - season
 with with Salad oil, Vinegar
 & pepper - Mince also a
 small apple and a stalk
 of celery both raw - one cooking
 potato, one button onion
 & a small piece of Butternut
 mix with the Herring etc
 add a little fine herbs make
 a border of cold potato.
 Seasoned with oil, vinegar
 Pepper & salt decorate with
 pieces of Gherkins - Put the
 mince in centre & just before
 serving put a large tea spoonful
 of Mayonnaise sauce on the

Top - In a soup plate

Beetroot Salad

Cut slices of Beetroot season
with oil, vinegar & pepper &
salt arrange on a small
plate sprinkle over the
Beetroot some minced
French capers Parsley
Thyme & Marjoram fresh
Several anchovies soaked
in oil, roll up in round
pieces and put here & there
over the Beetroot in olives
garlic in slices Put a
spoonful of Mayonnaise sauce
in the centre & serve.

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Lotion for Hair.

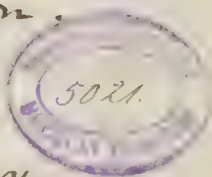
Erasmus Wilson.

1 oz. Oil of almonds.

3 Liq. ammonia.

1 oz Spirit of Rosemary.

1 oz Honey Water



Lotion for Hair

Erasmus Wilson

1 oz Oil of Almonds

1 oz Liq. ammonia

4 oz Spirit of Rosemary

2 oz Honey Water

Plaine Biscuits

To make twelve.
6 oz of Flour
1 oz of Potato Flour
a piece of Butter the
size of a filbert.
Mixed very fine with
milk & water and baked
in a quick oven

Barley Water

Take a Teacupful of pearl
 Barley - well wash it in
 cold water then rinse it
 with warm have a jug
 that will hold the quantity
 required each day. say
 3 pints pour boiling water
 over it when nearly cold
 which must be previously
 prepared 2 or 3 Lemons
 according to quantity
 required peel them very
 fine so that there is no
 white, put it into a cup
 & pour boiling water over
 it & cover it until cold,
 then add it to the Barley

& water, the barley must remain in the jug - it will do two or three times by washing & taking the stale lemon peel out and doing the same as at first it can be strained either through a sieve or a strainer.

Lady Bristol's receipt

Oufs à l'aurore

Boil the eggs hard, then cut each one in half lengthwise - Take the yolks out of two and shred the remaining in fine strips, reduce some good white sauce very thick add to it a little grated parmesan, cayenne & salt. Then mix the eggs with it, dish this in the centre of a silver dish, rub the 2 yolks through a coarse sieve over the top of the dish, sprinkle over this a few bread crumbs and put it in the oven to bake of a yellow colour. Place some croutons round the egg & serve.

Curry.

Place $\frac{1}{4}$ lb of butter in a stewpan slice into it a good sized onion or two small ones. & fry till they become a golden brown, being very careful not to let them burn; add one Table spoonful of curry powder, mix & fry lightly, then put the meat which ought to be previously cooked into the pan, Chicken or Rabbit, keep stirring a few minutes throw in gently a little salt and slowly

add a teacupful of rich
 milk, stir it all well
 together on the fire, keep-
 ing it covered for a quarter
 of an hour and when
 it looks thick squeeze
 the juice of a lemon
 into it - if it appears to
 rich - skim the Butter
 off and add a little more
 milk

Rice

1/2 a pound of rice-wash
it well in 2 or 3 changes
of water. and let it
stand for 1/2 an hour
or so, in cold water. Pour
off the water and put
the rice into a saucepan
with sufficient fresh cold
water to cover it by 2 or 3
inches, adding a little
salt then put it on a
brisk fire and when
sufficiently boiled the
rice will be soft. take
it off the fire and throw
a cup of cold water
which at once stops

Make it well, strain
off the water & put the
saucepan on the hot
with a dry towel for the top.
There must be no other
cover, when the rice is
ready for table each
grain should be separate.

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For Fumigation

4 oz - Common Salt
1 oz - Oxide of Manganese
- - in powder.
1 oz { - Sulfuric Acid
2 oz { Water

add the acid by small quantities and shake after each addition

The water and Acid must be mixed together & then poured over the other ingredients in a china basin which should be placed in a jacket of hot Sand.

The doors & windows of the Apartment must be

Kept closely shut for 2
hours, after the charged
bottle has been placed
in it, then throw open
and a current of air
allowed to pass through
the worm.

Pickle for Beef

3 gallons of soft water
 1 lb of coarse Sugar
 2 oz of Saltpetre
 3 lbs of common salt

Boil together & let it be well
 skimmed then when cold
 the meat to be well wiped
 & put into it It will be
 fit to cook in ten days
 but may be kept without
 injury for two months
 when the pickle should be
 reboiled & well skimmed

Canapés à la Suisse de G. G.

Make small breakfast
rolls. Scoop out the
inside - fill up with
the following mix there
Chop fine, lettuce
mashed, cress -
Beat with, hard
boiled eggs. Ham
or Tongue - Sardines
anchovies or Lobster
Salmon or Sole
Mix with a tablespoon
of thick Mayonnaise
sauce - Put a little
cress on top of each.

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Fillet of sole Mayonnaise

Take some fillets of
sole seasoned with
a little pepper & salt
& sauté them for
ten minutes when
cold, mark them
over on one side
with a little mayonnaise
sauce, to be served
with Tomatoes / cut
in pieces / in the
middle & a little
chopped aspic round.

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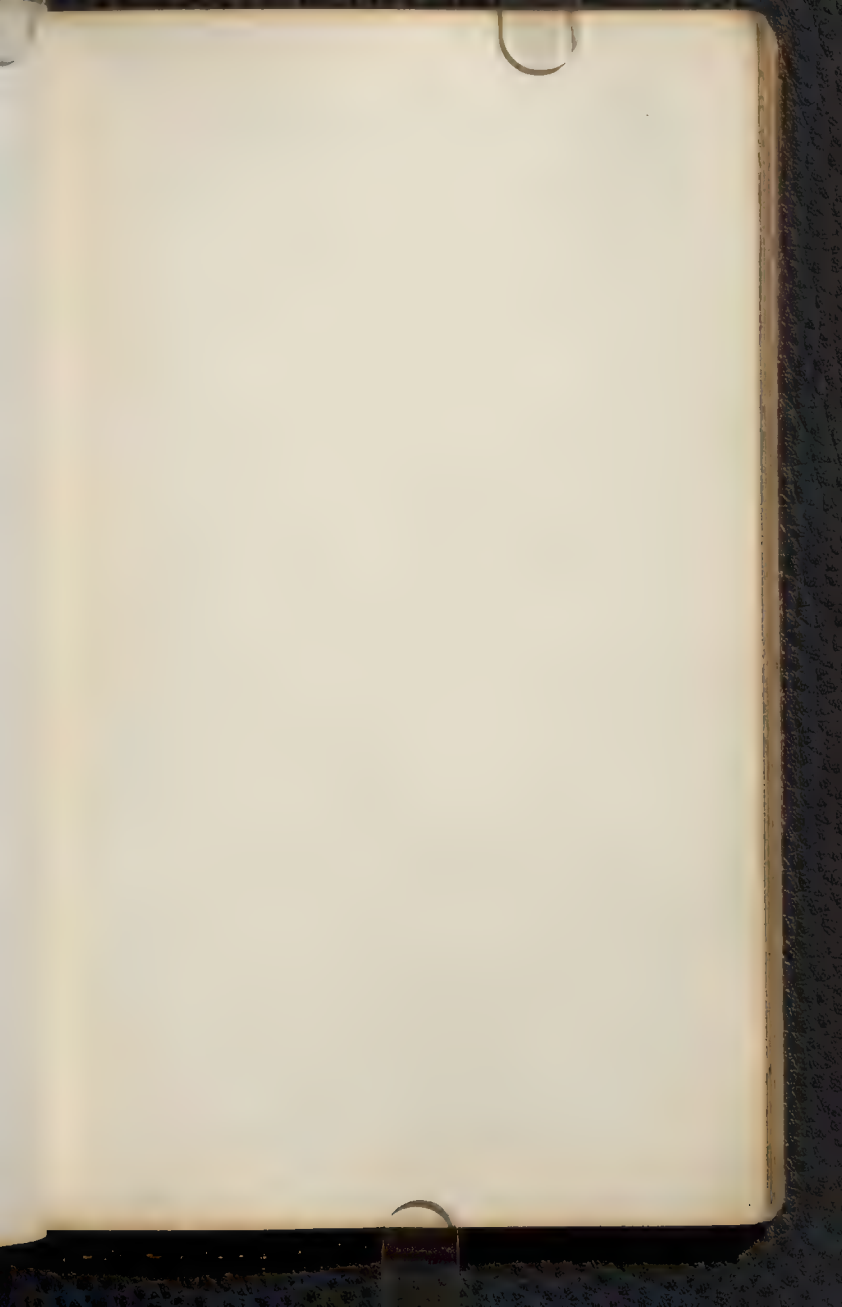
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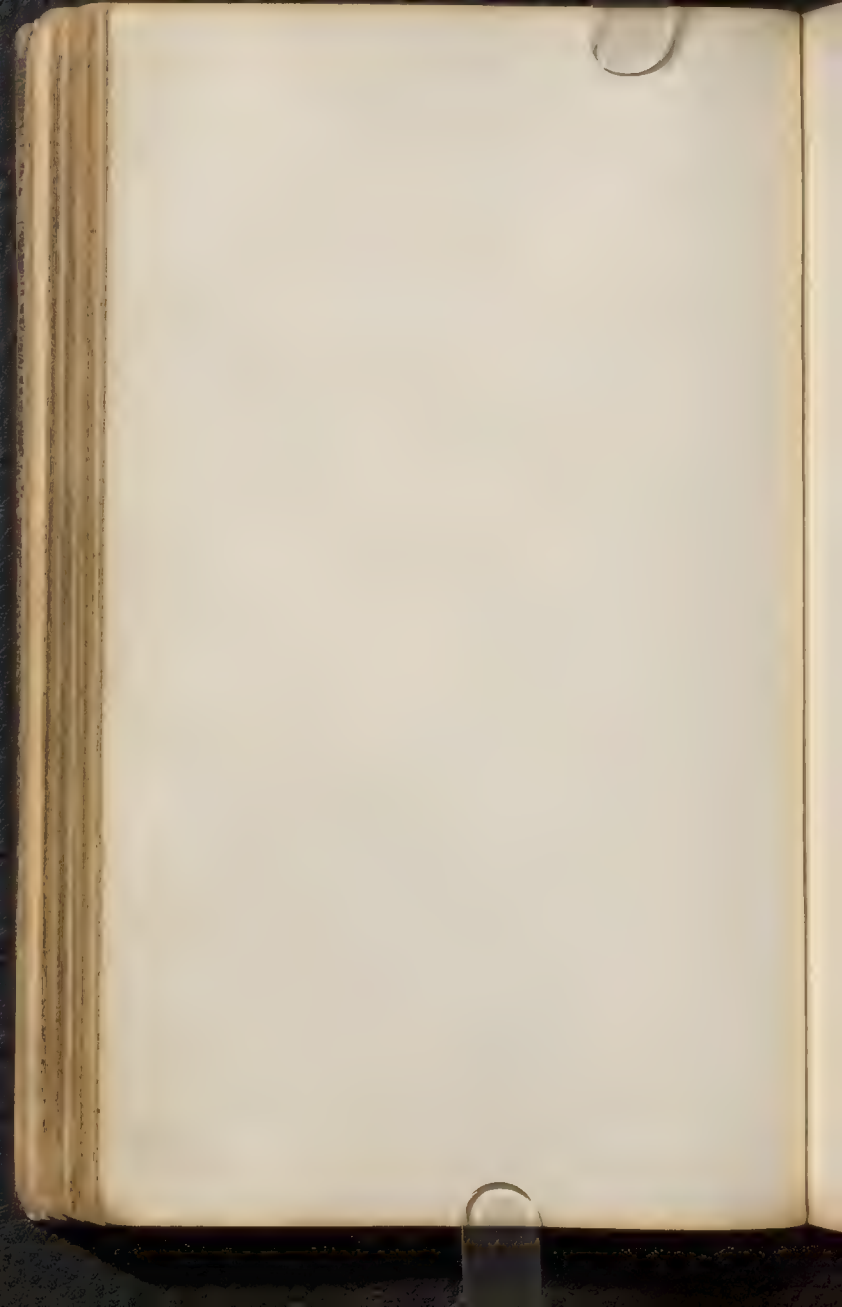
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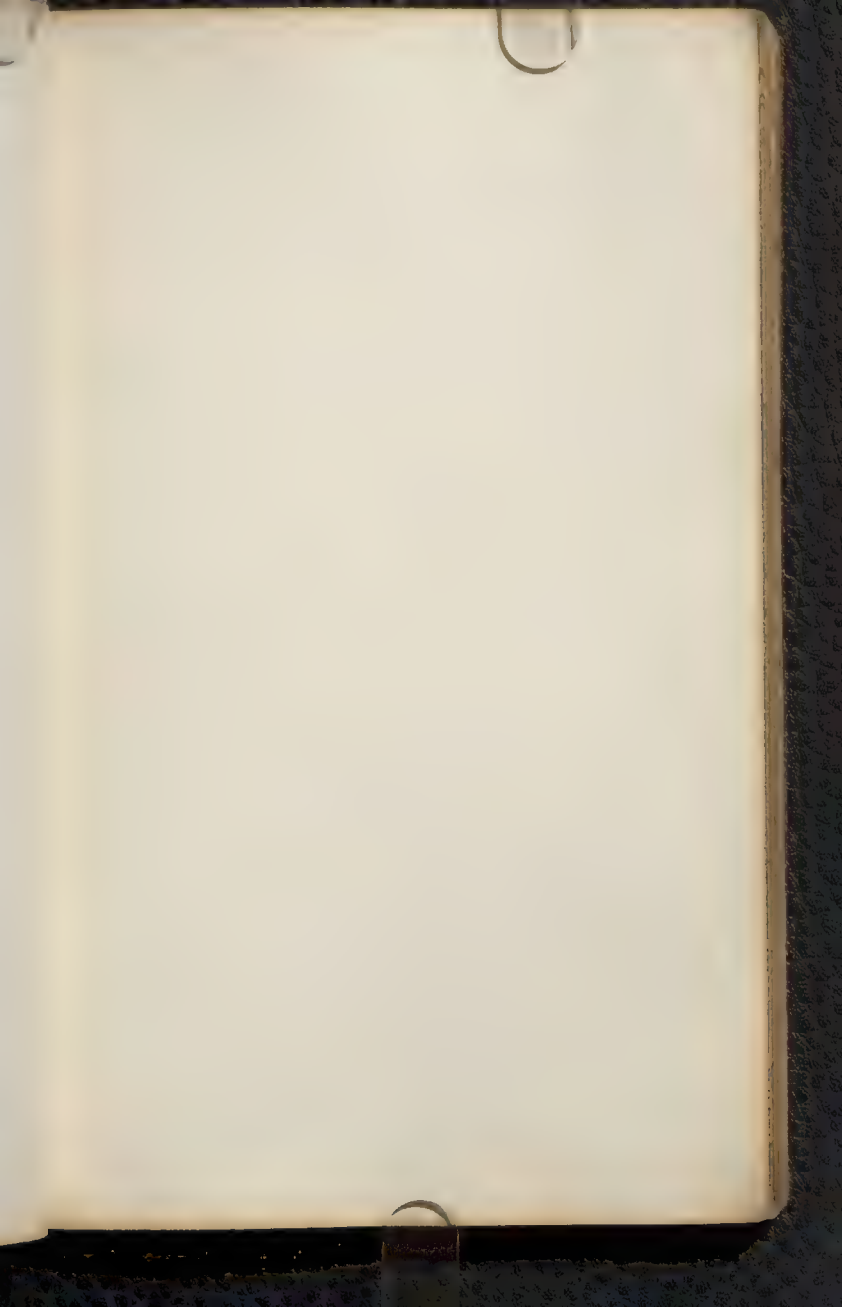
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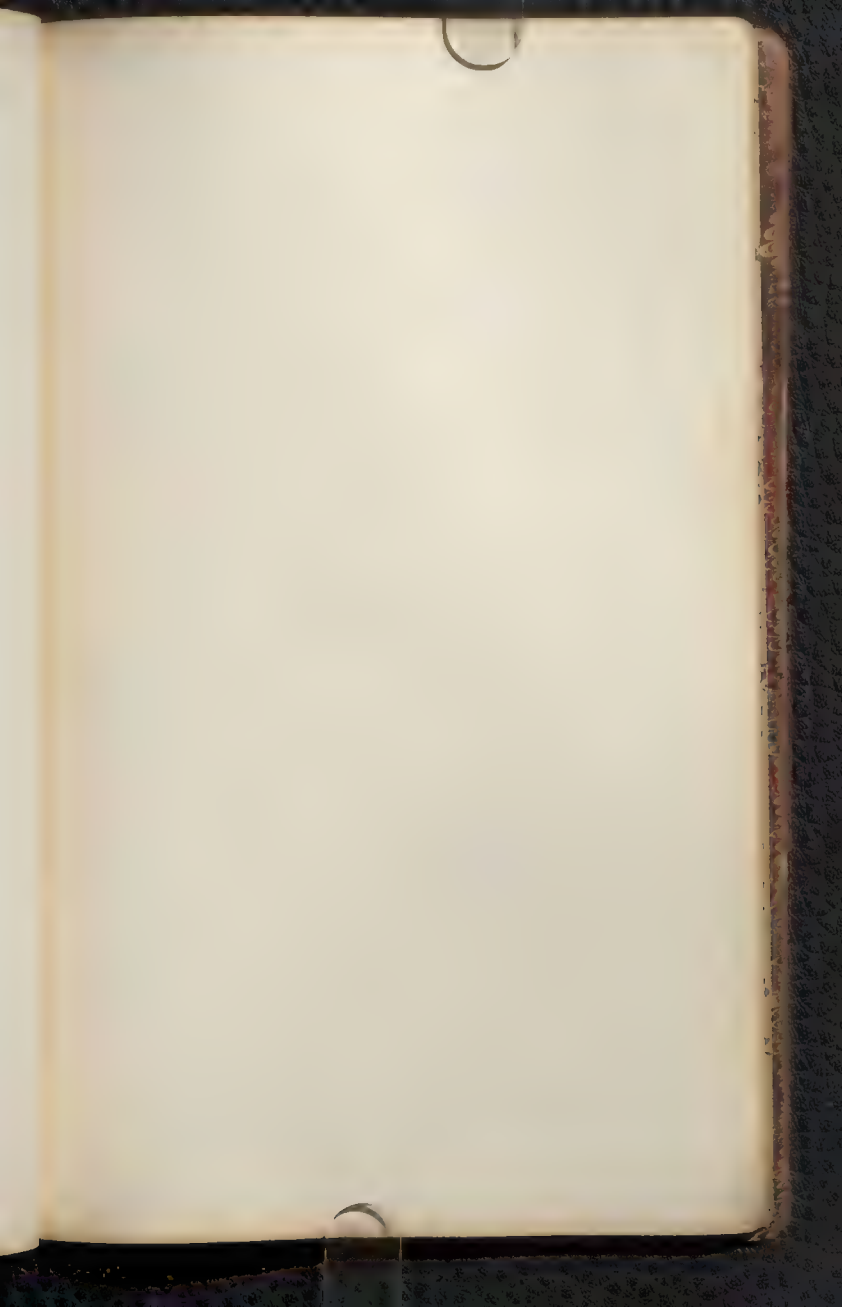
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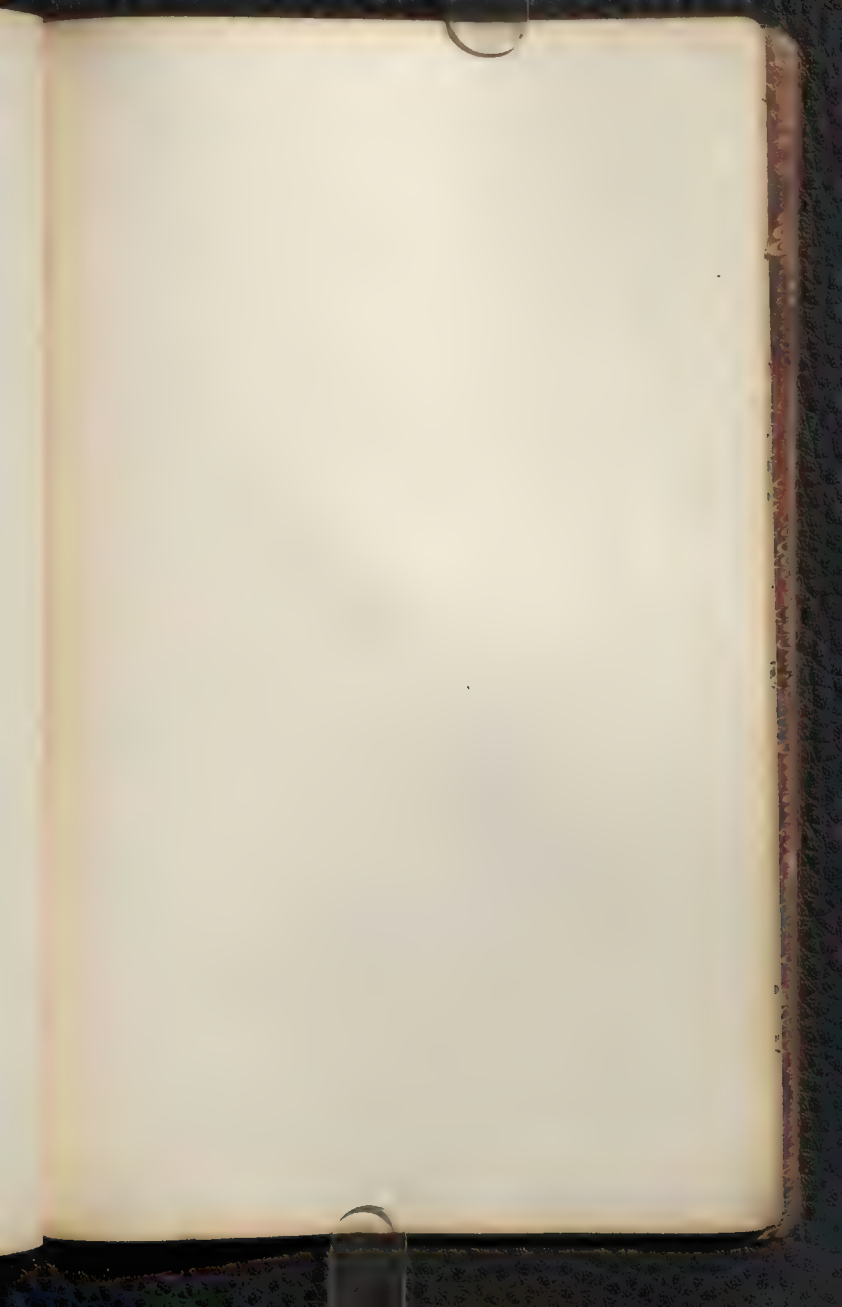
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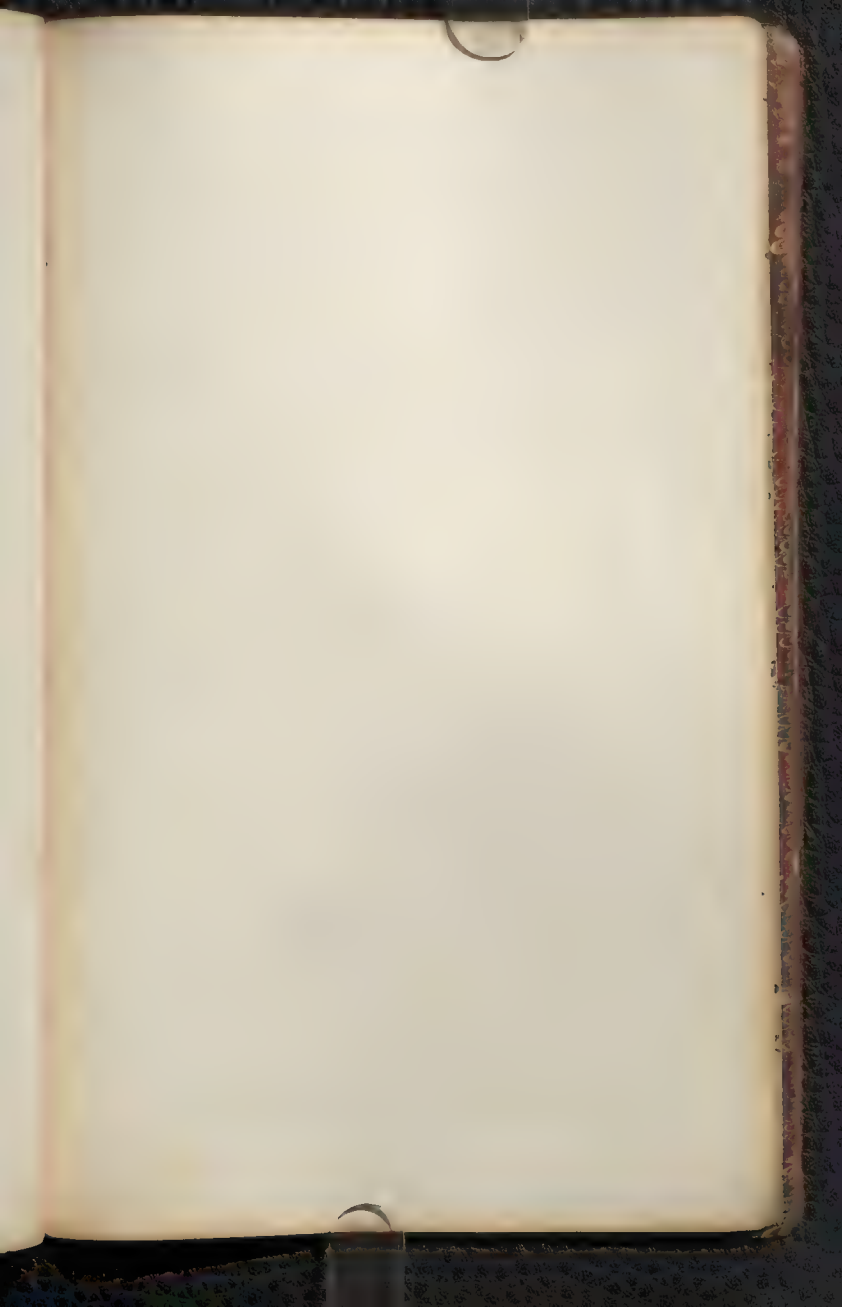


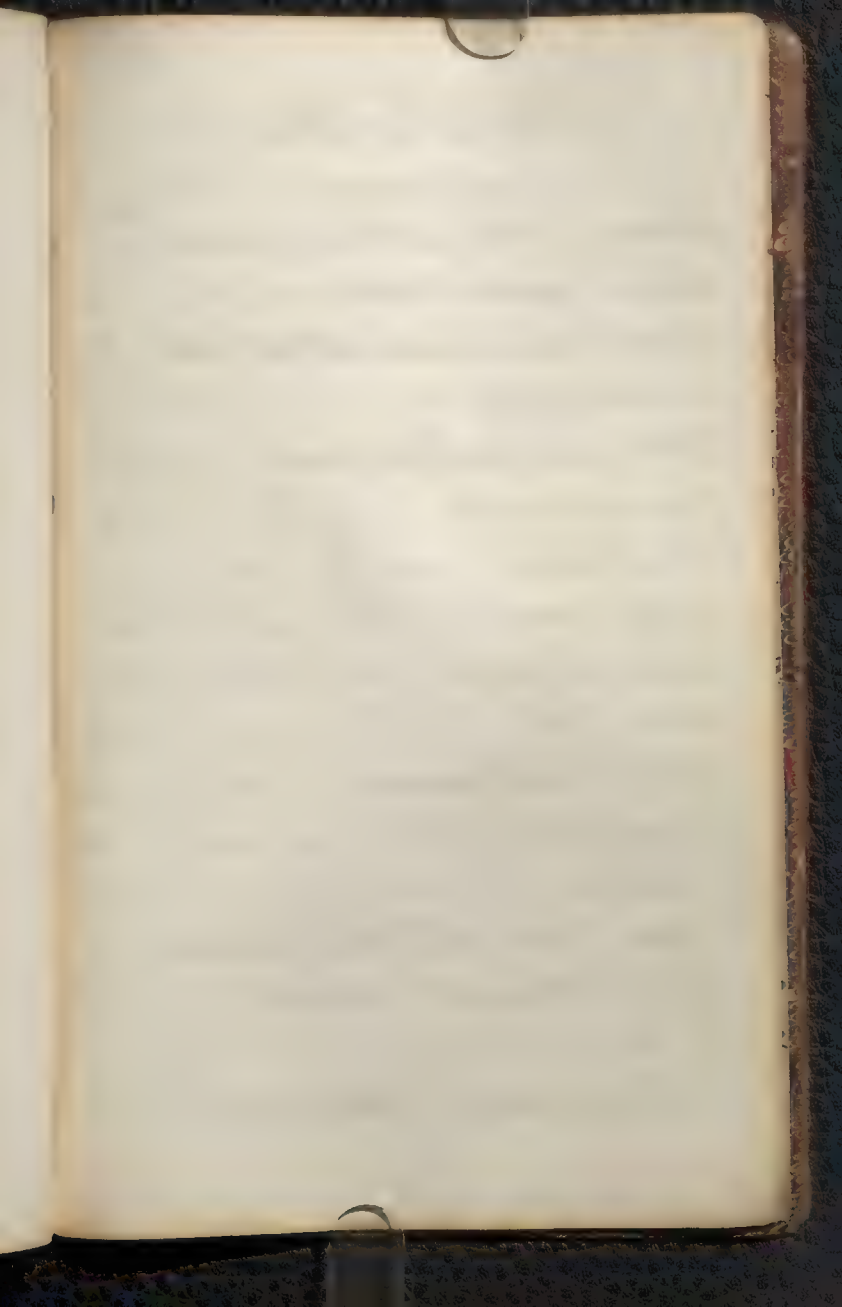












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